TENUTA MASCIANGELO
natural lifestyle

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Wellness

Today greater attention is given to a search for a healthy and balanced diet. Whether it is athletes or those who care about their well-being, a premium extra virgin olive oil, like the one of the Wellness line, is always an ideal choice due to its rich composition of monounsaturated fatty acids, vitamin E, polyphenols and natural antioxidants. An exceptional product, made according to the principles of proper nutrition in order to be a source of daily health. A product that, thanks to alternative packaging options, is an ideal travel companion and perfect for outdoor activity. Even the packaging conveys this particular flair of Wellness, a revisited shape of a vintage bottle with a modern and fascinating design.

CULTIVAR:
Frantoio, Gentile Chieti, Leccino, Nocellara

HARVEST:
This takes place at the beginning/middle of October; we are waiting for the best time, depending on the year's climatic conditions. We do this with care and attention. The harvested olives are immediately passed through, separated from the leaves and selected to eliminate unsuitable ones.

HARVESTING:
We carry out this immediately after the harvest, favouring the preservation of the organoleptic properties of our olives. From this process, we obtain a harmonious and balanced oil, respecting the temperature of the paste during milling, which never exceeds 27°C (cold extraction). The kneading process takes an average of 35-40 minutes.

STORAGE:
Maria's extra virgin olive oil rests in small steel tanks under inert nitrogen gas, which helps prevent oxidation processes.

APPEARANCE:
Green/golden in colour.

NOSE:
Medium-intensity herbaceous fruitiness with notes of artichoke, green almond, and apple.

PALATE:
Green, herbaceous fruit with notes of green almond, artichoke, and apple. There is a good presence of bitter and spicy in perfect harmony. The harmonious and pleasant flavour of grass and green tomato.

BOTTLE:
Black, elegant design, exclusive;
sizes 35cl - 50cl.